

Bryan Schaaf:

Back here for another episode of the Meat Speak podcast powered by the Certified Angus Beef Brand. Bryan Schaaf here with me, Chef.

Tony Biggs:

Tony Biggs. Bryan, when is the last time you and I were together? Let's see. I've been the Cayman. You've been in New York. We have been running hard. We've been running run forest run, baby. Hey, let's talk about beef today, my man.

Bryan Schaaf:

Yeah, chef, one of the things that I learned from our good friend, Jonathon Sawyer, from Cleveland years ago when we were talking about trends and how to be different, right? One of the things that he suggested is the idea that when you see everybody else turning left, you turn right. When everybody else goes in this direction, you change course and go this direction. And then the quicker you can be to be that one who changes direction, well, by golly you're going to be at the front end of [crosstalk 00:00:59].

Tony Biggs:

Are you talking about being different?

Bryan Schaaf:

Yeah, I'm talking about-

Tony Biggs:

Are you talking about being different?

Bryan Schaaf:

I am. And so in a day and age when everybody is looking for what's hip? What's new? I get asked the question, "Hey, what cuts are out there that I don't know?" And believe it or not, the cows are not growing more cuts. The cow is the same cow. The steer is the same steer that has existed. It was not like the girl in new parts. Every once in a while there's an extra ribbon there, but that's more of the anomaly.

Bryan Schaaf:

But in a day and age when everybody is looking for different cuts, serratus ventralis, and different cuts from the sirloin, and beef navel, and Vegas strip steaks and all these things like that, let's talk about middle meats, which is meat industry term for those steakhouse classics, your tenderloin, your ribeye, your strip steak, all the things that are so the antithesis of what is hip that they are by definition now, by trends, they're hip, right?

Tony Biggs:

Hey, Bryan, that's how I started. That's how I learn how to eat beef was middle meats. Let's face it. Strips filets and ribeyes are the most popular probably cuts in the world maybe. Well, at least in America, right? I mean, you go to any steakhouse, what is on the menu? Those three cuts. Now you're seeing

different things. Back in the '70s, my dad owned a restaurant called The [Grainery 00:02:27]. My dad love red meat. He loves steak. And his steak is exactly what we're talking about.

Tony Biggs:

You have to be different in the restaurant or people are just not going to come. I was just singing waiter at is ... I'm not going to sing here for you, but I'm going to tell you more about the menu of what we did and how we were different. And he really pushed the envelope back in those days. And folks have gotten away from these things. Let's just say the classic Chateaubriand, served on a silver platter from your grandmother's cupboard, etched with different etchings on that beautiful silver platter with a bouquetière of vegetables, two sauces, Bordelaise, and a hollandaise sauce.

Tony Biggs:

And when that platter came out, it was just like you wanted. I mean, back in those days, those should have been the social media days taking photos of those type of dishes. And having the waiter, having that service waiter come out actually carve it beautiful, medium, rare, juicy in your mouth, right? I don't see that anymore on the menus, right?

Tony Biggs:

A thing we used to do was steak in quail. Now, we were out in Buffalo, in the suburbs of Buffalo, New York. And he always believed that, "Hey, let's do a stuffed quail with a little bit of crab wrapped in bacon roasted. But you can have a petite filet or a strip steak with that." And we used to sell crazy. You've heard a surf and turf. Everybody does it, right? They're doing it now. Everybody's got a different cut with a different part of seafood. But how about a steak and quail? I mean, that was just incredible.

Tony Biggs:

We used to do prime rib on the weekends, just a roasted herb, Rosemary, garlic, crusted prime rib with a big beautiful baked potato, and a pop-over, and a nice, beautiful vegetable. I mean, that's what we did. Fresh primer we would cook them fresh, not serve them. The next day we would do something else with it. But people are looking for that Sunday roast as we always talk about.

Bryan Schaaf:

Yeah, it almost seems as though there has been such a push to find things that are these hidden nuggets, that are these golden nuggets that you know what? Maybe they require a little bit more love. Maybe they require a little bit more prep, a little more ... Maybe I have to sous vide it for two days to get it to surrender and breakdown to the point where, "Yeah, this is going to be really good." That we forgotten that those cuts, those things that you just mentioned, all those really need a little salt, a little pepper, a little flame. And it's beautiful on their own. We've almost forgotten these things that are these sure things.

Tony Biggs:

Pete Naples was the best broiler man and my dad ever hired in his life. And this guy was a magician. I'm talking magician. He could have 20 things on. We had one grill, one grill. But he was doing French onion soup au gratin, mushrooms au gratin, 10 different steaks that he had to keep the temperatures in his mind. And there was no sous vide back in those days, my friend. Those are like, How you want it. Cook it

up. Salt and pepper. We used Lawry's seasoning salt. We cheated. That was our to-go. That was our to-go seasoning mix, Lawry's seasoning salt. And people just loved our steaks.

Bryan Schaaf:

I mean, if there's anybody who's seasoning I'm going to trust, it's going to be the guys behind Lawry's prime rib in Los Angeles and Chicago.

Tony Biggs:

Absolutely.

Bryan Schaaf:

And all over the world because that prime rib, I mean, you've built your entire business around one cut of meat and it's amazing.

Tony Biggs:

Absolutely. And well, and to this day I still use it. When I have special guests at our culinary center, I break up the Lawery's. I mean, come on, right?

Bryan Schaaf:

Absolutely. Our good friend, we'll plug another podcast. You can go back and listen to. Good friend Nick Solares from New York by way of London was in. And he's always been on team prime rib. Even when nobody else wanted to serve prime rib, Nick was the one who, to this day, swears by, "Give me that slow roasted crust, gentle inside." And that is something that I think we're beginning to see more and more of. Maybe just at the very cusp. I was in Miami this week, which is kind of-

Tony Biggs:

Super Bowl, right?

Bryan Schaaf:

I was at the Super Bowl.

Tony Biggs:

Super Bowl. beautiful.

Bryan Schaaf:

Which is ironic from the standpoint of I don't really enjoy football or celebrities, but I like food.

Tony Biggs:

That was a good party, right?

Bryan Schaaf:

It was a great party.

Tony Biggs:

It was a great party.

Bryan Schaaf:

It was a great party. There was a steakhouse in Fort Lauderdale, which is up by the ... It's actually really close to the Fort Lauderdale Airport called Tropical Acres. I looked this place up and they're 70 years old. They turned 70 last year. And if you look at the menu, I had to go in and dine. I had to make the ultimate sacrifice and I was already stuffed out of my brain from the Super Bowl festivities. I had to go and eat at Tropical Acres in the name of research, because I love our listeners that much. I will eat a second meal for you. So I went to this place. The only thing that has changed since it opened in 1949 are the menu prices. In 1949, the filet mignon on their menu costs a \$1.49.

Tony Biggs:

Unbelievable. Unreal.

Bryan Schaaf:

But it was the epitome of old school South Florida dining. I had the steak oplat. I had the cream spinach with the onion rings, and the dirty martini with two olives and blue cheese.

Tony Biggs:

Wow. Blue cheese. I love it. I love it.

Bryan Schaaf:

But it was so unique in the standpoint of I'd forgotten a lot of what that tasted like. I'd forgotten that I missed it. It was one of those moments that it's been so long since I've seen a dessert cart wheel up to my table after I was done to choose what dessert I wanted that I'd forgotten how incredible that old time steakhouse experience is.

Tony Biggs:

Is coming back. I'm telling you, history repeats itself.

Bryan Schaaf:

It's amazing.

Tony Biggs:

Right? I mean, not only did we have the porterhouse, the T-bone. We had filet. We had ribeye. We had strips out the door sold, right? But we would do the old fashioned Irish coffee, bananas foster, cherries jubilee. I mean, tableside, Bryan. Now you can't-

Bryan Schaaf:

With the filet, right? With the filet.

Tony Biggs:

No, the Brown sugar is so hot. When it sticks to your lip, you're going to sue somebody, right? I mean, no, you don't want that to happen. But Hey, those were the days, my friend, right?

Bryan Schaaf:

That's right. And Don Rickles is at the table behind [crosstalk 00:09:33] snide comments.

Bryan Schaaf:

Exactly.

Tony Biggs:

I mean, I'll never forget the time that somebody complained in the dining room. They found a quarter in the bottom of the bowl of the onion soup. They wanted my father to come over and this guy was making a huge scene. And he goes, "Look, what kind of restaurant is this? I've had a corner in my soup. How did it get there?" And in front of the whole dining room, which was packed, he started clapping his hands and started shouting, "Guess what? This gentleman found the corner in his onion soup. Dinner is free. And the next time you come back, dinner is for free." And everybody threw a party, clap because what that moment was over he had handled.

Bryan Schaaf:

Happy as can be.

Tony Biggs:

It was happy as can be.

Bryan Schaaf:

Happy as can be. Didn't show up on Yelp or anything.

Tony Biggs:

They didn't show up on Yelp. None.

Bryan Schaaf:

Chef, in a couple of minutes we're going to transition and we're going to sit down with our good friend from Prime Cincinnati, Chef Shawn Heine.

Tony Biggs:

Chef Shawn, one of my friends.

Bryan Schaaf:

Yeah. Although we are powered by Certified Angus Beef, we truly try and encompass all things food, not just the beef world and certainly not just Certified Angus Beef, but Shawn Heine Prime Cincinnati is the reigning steakhouse of the year recognized by Certified Angus Beef at our annual conference, which is held each September. That said, one of the things that we wanted to talk to Shawn about somebody who has to compete in a Midwestern town. These are meat and potatoes people. He is in a steakhouse city where there's Prime Cincinnati and within three blocks, probably 12 other steakhouses, including some that have been around for a long, long time in Cincinnati.

Tony Biggs:

One competition.

Bryan Schaaf:

We're going to talk to him about the things that he has to do to make what he's putting on a plate different. And one of the things that he does, the restaurant's called Prime Cincinnati. He uses Certified Angus Beef prime. So he makes sure that that marbling score is to what it is. One of the things we talked about, chef, and I know you've seen a lot of this is the tenderloin.

Bryan Schaaf:

A lot of times you'll see a tender line and you'll go to a restaurant and the home menu might be prime or high choice. And then the tenderloin, maybe something that's a little lower quality because it's ... I mean, it's tender, right? And generally, tenderloins are void of intramuscular fat. But in your experience, man, once you've had a tenderloin that's marbling in it, there's no going back, right?

Tony Biggs:

I'll tell ya, I graduated high school. I went to work for my dad. He owned that restaurant called The Grainery. And the first thing that I put in my mouth was a roasted or grilled tenderloin steak. And honestly, Bryan, I could never avoid that stick for the next two years. It was just magical. The bite, the chew, the flavor. I mean, just incredible. I mean, who doesn't like an eight ounce beautiful tenderloin, especially if it's Certified Angus Beef, right? I'm going to plug it.

Bryan Schaaf:

Amen, sir. Amen, sir. John Folse, our good friend down in Louisiana. When he's doing a steak, he's not messing around. He goes straight to the tenderloin. Sometimes the tenderloin gets knocked because a lot of times it can lack intramuscular fat. Although once you get into the upper two thirds of choice up into prime, those tenderloins are going to be marbled a little bit more. John Folse doesn't mess around. He goes straight to the tenderloin when he's doing steak. Especially when pairing with a lot of his Cajun Creole dishes. We're not messing around here. Chef, we are going to take a break.

Tony Biggs:

Okay.

Bryan Schaaf:

We're going to turn it over and sit down with Chef Shawn Heine from Prime Cincinnati, the rating Certified Angus Beef steakhouse of the year. And you and I are going to come back and we're going to talk more meat. And maybe some of the favorite old times sides because nothing made me more excited than when I went down the list of sides at Tropical Acres last week. It just blew me.

Tony Biggs:

Let's talk about a wedge salad, my friend.

Bryan Schaaf:

Game on. We'll be back in a few, Chef Tony Biggs and Bryan Schaaf. What is this? Oh, it's called Meet Speak powered by the Certified Angus Beef Brand.

Bryan Schaaf:

Back on the Meat Speak podcast coming to you from downtown Cincinnati. What is this? The Arts District?

Shawn Heine:

Yeah.

Bryan Schaaf:

That's what this is called? Prime Cincinnati sitting with me is chef, partner, and fellow member of ... We're okay not being members of the hair club for men. Chef Shawn Heine. Chef, how are you doing?

Shawn Heine:

I'm great. How are you?

Bryan Schaaf:

I'm about to devour one of your dry-aged hamburgers. There are a few times in my life when I'm more excited. I mean, there's Christmas morning, fine. But then there's sitting in Prime Cincinnati waiting for a dry-aged burger to hit the table in front of you. It's a rare feeling and it's one that I feel pretty good about.

Bryan Schaaf:

So chef, we wanted to sit down and talk to you a little bit about stakes. Because, I mean, Prime Cincinnati you're not a furniture shop down here. But before we really get into that, can you tell us a little bit about Prime Cincinnati? Because when you think about Cincinnati, man, there's a lot of meat down. This is a Midwest town. People love their steak. Tell us about what you guys are about done here.

Shawn Heine:

Well, Prime Cincinnati we're about prime meat. I mean, just like our name says, we're here to deliver the best possible meat and experience that we can. We have a lot of competition around so we have to serve the best.

Bryan Schaaf:

Well put. Well put. Can you tell us your location? You're right in the arts district. I mean, you're really right in the heart of it all. I don't know what that thing is. We've never really discussed it. It's almost like a little San Francisco Rice-A-Roni trolley that rolls past here, right?

Shawn Heine:

Yeah, I think it's Cincinnati Bell trolley. I think it went in about two years ago. But it takes you all around the city. And it makes a lot of stops and you're able to go down by the stadiums, all the way to OTR, and Findlay Market.

Bryan Schaaf:

Cool. But not San Francisco?

Shawn Heine:

No.

Bryan Schaaf:

Sadly.

Shawn Heine:

Sadly.

Bryan Schaaf:

Can you tell us a little bit about your background? You're not a native Cincinnati guy. You are a rare chef who actually grew up, I don't know if I'll say an agricultural background, but you grew up slinging hay bales on a farm, right?

Shawn Heine:

Yeah. I worked my share of a dairy farms in Central New York. Anywhere from a hundred had up to 500 head working for a lady, Brenda Talbot. I'll never forget. Her Casper is big as my thighs. And they were all muscle. You don't want your hay bales to be a foot apart on that escalator or else you'd be in a lot of-

Bryan Schaaf:

So tell us about how you got into cooking.

Shawn Heine:

Now, cooking came to me. I've done everything from brick block, concrete, flooring, just physical labor. I enjoy physical labor and something that is physical is being a chef. You're able to use your creative side, your brain along with the physicality of it. And I think that really appealed to me. So I got lucky enough to jump in 1998 in Rehoboth Beach, Delaware

Bryan Schaaf:

And Prime Cincinnati, you got here, if I understand it, because your wife is a Cincinnati native and you just happened to get on and open up the best steakhouse in the city?

Shawn Heine:

Yeah, we went from a Chicago. I found a girl who came back to her hometown. Her hometown is just North here in Mason, Ohio. We came back here and started putting out kids and making a family.

Bryan Schaaf:

Can you tell us about Prime Cincinnati. You're either just turned or are about to turn four years old. And it's really been since, you and your partner, Nelson Castillo, took over. It really has just been just a shooting star right in downtown.

Shawn Heine:

Yeah. We took over just under four years ago. We took over just over four years ago, but Prime Cincinnati evolved I think in June, four years ago. We just have a vision. And we want it to be the best in

the city and really evolve that vision. We know it takes a lot of money to make money. The marketing is a huge aspect of it. But finishing off that marketing when people do come in the doors and really making the best experience available that we can offer is huge to us and making guests just feel like they're the only one in the room.

Bryan Schaaf:

You're a chef and you've spent significant time up in the Culinary Center Certified Angus Beef in Wooster, Ohio with Dana Clark. So you know a fair bit of meat science or at least a whole lot more than your average chef. When you look at your menu, right now there's such a push on a lot of alternative cuts on what's new? What's hip? What isn't anybody using? What is nobody heard of?

Bryan Schaaf:

But man, steakhouses if you don't have the bastions of the middle meats on the menu, good luck calling yourself a steakhouse, right? You guys are doing it. You're continually growing year after year. You're in the Midwest where people eat a lot of meat. Tell me about what you guys are doing to, I mean, something as simple as a tenderloin that makes the tenderloin, you can get it Prime Cincinnati different than the tenderloin you can get down the street.

Shawn Heine:

Well, for me it's seasoning. It's the seasoning. It's the marbling in the meat compared to what I started with the other guy. To me, we use a grill. I have a grill. It's high heat, but it's a grill. It's not a broiler. I don't really think that a broiler delivers the meat that I want. I don't like burnt meat and a rub. It's seasoning. But the consistency of a filet and the marbling in the filets that I see is far superior to what I think the guy down the street is getting. And the consistency of it is unbelievable.

Bryan Schaaf:

Talking about the filet, it is one of those cuts that it is a standard but it's never anything that you would necessarily say is in Vogue. I mean, it is the most tender cut. If anything, it gets knocked because although it's super tender, most tenderloins don't have a lot of marbling, right? As somebody who you've been working in kitchens for a long time, I mean, the tenderloins you bring in, that's not just red lean meat that you're looking at generally, is it?

Shawn Heine:

No. Tenderloins are tender, but if you don't have any marbling to one is going to eat dry. It's not going to eat and, and really work your palette. The tenderloins that I see on a consistent basis, on a daily basis that I cut loins down has been spectacular. The marbling is getting better and better every year. It's in demand. If you don't have that, and you don't ... Nothing is going to set you aside as a nice, good marbled tenderloin from CAB.

Bryan Schaaf:

Can you talk about some of the other stuff that you guys have? You mentioned you do a lot of your cutting in the back. I guess before we get into the scientific part, how do you run a kitchen if you're not cutting it yourself as a chef? Or do you just get everything yourself as a chef? I mean, you grew up slinging hay bales. But I mean, how difficult is it to keep a staff that is cutting things the right way to make sure that you're maximizing your profits on these?

Shawn Heine:

Right now it's me and one other guy. Yeah, me and my sushi chef, Alex, and me are the only ones that are cutting the meat for consistency. Just as CAB is is you've got to have a consistent cut and minor and within a half ounce of what's on the menu religiously. If I cut under that, it goes into my grind for my burgers. It's anywhere from our New York strip to our ribeye, to our filets. Everything is cut down from loins and then the people who eat my burgers reap the benefits.

Bryan Schaaf:

Well put. Well put. Excellent. So tell us about your overall mix. There are middle beat bastions that I think it's actually written. I think there actually is a law that if you are at a steakhouse, you have to offer these certain cuts. But tell us about the mix of stakes that you guys offer.

Shawn Heine:

We got the filet. We got the strip. We got the ribeye. And I do a dry edge in house that I offer the bone and ribeyes, my exports, my shelves for Casey's and all that, cut them in house, and my cooler and my band saw. That's what's been a lot of fun too is actually being able to really work to dry side of it and really find the best that I can find.

Bryan Schaaf:

How has your dry-age been received on here? There is this idea that you can only really have dry-age beef in New York City, in Los Angeles, in Chicago, the Midwestern palette, right? They want their wet aged grain finished beef. But I mean, you've had dry-age on your menu for a long time. Is it something that ... Do you have a lot of people who are taking the plunge?

Shawn Heine:

Yeah, we saw a pretty good amount. One thing I did notice as I cut down my Casey's down to 10 ounces. And I have a 10 ounce Casey for the smaller portion. We started really moving them. I can't keep on the menu all the time because I don't have a big enough dry-age cooler. It comes to my clods for my burger, or my exports, or my shelves. And I just keep on playing around with other stuff too. I've done a short rib in there. I've done some lamb in there and stuff like that. But when it comes down to the exports, you can't really beat them.

Bryan Schaaf:

So just because Cincinnati, I feel like people don't understand everything that is in Cincinnati. But if you really look at it from a business standpoint, I mean, it is the world headquarters of several major corporations. There's a lot going on down here. It also is home to the oldest major league baseball team, the very first major league baseball. Did you know this?

Shawn Heine:

No, I did not.

Bryan Schaaf:

Cincinnati Red Legs, right? They were playing baseball in the 1800s when they would have bow ties on there. It was amazing. But if people come to Cincinnati, come into Prime Cincinnati, what are three

things that, man, if you've got one night to dine at Prime Cincinnati, what's the experience? What do you have to get?

Shawn Heine:

I mean, you've got to try my dry-age, right? I mean, that's a given. Just for the atmosphere alone, our live jazz on the weekends, our whole environment down here. We're right across the street from the Aronoff, which is a theater, Broadway theater, ballet. I mean, to come in here, if you have a special holiday or a birthday or anything like that, let us know ahead of time and we'll make it the best that you can even think of.

Bryan Schaaf:

Yeah. You know what? And you touch on something, you and your business partner, Nelson. You run the kitchen, take care of things in the back. Nelson runs the front of the house. I mean, dude is like the smoothest human being I think I've ever met. How much work do you guys put into making sure that not just everything behind the scenes is up to par, but man, making sure your staff is up too. Because the dining experience here, hell, I think my water has been refilled like four times and I've only been here like 20 minutes. I mean, how much work do you guys put into making sure that the attentiveness to the entire experience all comes together?

Shawn Heine:

To be honest with you, we're hard, man. We're hard on our staff. We're hard on ourselves. We're hard on ourselves first. But to be able to be the best, you got to be able to put out the best. It's just concentrating constant, just being up on all the trends, being up on what's going on around us, and really paying attention. Nelson brings marketing and the front of the house to the table than nobody else in the city. And I expect my back of the house to act the same. We got a great staff. Most of my guys in my kitchen have been with me almost the whole time that we've been here. My sous chef, Alex, has been with me for about seven years. And I want to constantly grow them and grow that staff and make them better every day. If I don't do that, then I'm not doing my job.

Bryan Schaaf:

Excellent. A couple of final quick questions. What's your beef cut?

Shawn Heine:

Oh man, I can't go wrong with a short rib.

Bryan Schaaf:

Interesting. I did not think because you ... Knowing you, I would imagine that you're more ... Because I imagine for personal use, you're cooking something over some raging fire outside in a forest somewhere.

Shawn Heine:

That's it. I mean, my mom just bought me a nice cast iron pot though.

Bryan Schaaf:

Short ribs for Shawn. And you have short rib on the menu?

Shawn Heine:

Yeah, we do have a short rib over a bacon risotto.

Bryan Schaaf:

I'll have that. All right. All right. Chef Shawn Heine from Prime Cincinnati. If you have time, come to Cincinnati, hop on the little Rice-A-Roni trolley that runs by. Actually, it's gone right by right now. I can see it out the window. And come on down to prime Cincinnati. Pop in, ask for Chef. Ask for Nelson Castillo. They'll take good care of you. Chef, I appreciate you taking time.

Bryan Schaaf:

Back here on the Meat Speed podcast powered by the Certified Angus Beef Brand. Bryan Schaaf, Tony Biggs, Chef. We're talking steakhouses of yesteryear and all the things that it encompasses. And until you are able to revisit this, man, it's almost like tasting your grandmother's cooking, and she's past 30 years ago. You don't know what you have forgotten until you're reminded of it.

Tony Biggs:

Yes. Yeah. I mean, I'm with you. I'm going back to my dad's restaurant again, The Grainery. it was opened in the '70s early '70s. Unfortunately, the door got locked because he failed to pay a social security tax on his employees. And so, the IRS came down and put a nice big lock on the door. But we're not going to talk about that, right? We're going to talk about some of the side dishes we served at his restaurant.

Bryan Schaaf:

Yeah.

Tony Biggs:

The side dishes that I learned how to do that he loved. And of course, everybody loves the classic Caesar salad. I mean, every steakhouse probably has a classic Caesar along with the wedge salad.

Bryan Schaaf:

The wedge man.

Tony Biggs:

The wedge.

Bryan Schaaf:

Especially when it is served so you can make your own.

Tony Biggs:

You can make your own.

Bryan Schaaf:

And then everything comes. You've got your bacon, you've got your ...

Tony Biggs:

Yeah. I love fresh bacon bits when they're warm and not cold. Chefs, listen to me, some of you out there, you know who you are, you go to put the bacon bits on and guess what? It's been chilled a little bit, and you have this coating of fat that surrounds the bacon bits. That is not good, chef. Take it away. Warm them up, keep them nice and warm. When you serve that salad, place it on there. Let it go with some nice beautiful blue cheese. And of course, more blue cheese.

Bryan Schaaf:

All day long. All day.

Tony Biggs:

Creamy blue cheese.

Bryan Schaaf:

There are certain flavors that just fit together in a wedge salad.

Tony Biggs:

[inaudible 00:29:41].

Bryan Schaaf:

And I'm saying this as the ... I eat as much or more meat as anybody on the planet. I'm quite certain. But I'm saying this salad-

Tony Biggs:

A salad.

Bryan Schaaf:

It's old school. There's nothing fancified about it.

Tony Biggs:

No. Gorgeous, beautiful, tomato, blue cheese, crumbled. I mean, let's just turn this thing up a notch. Some diced tomatoes, you'll love it. Right?

Bryan Schaaf:

Game on.

Tony Biggs:

Couple of other things, Bryan. We used to have a sweet potato pie, homemade crust, about an inch of sweet potato with honey, brown sugar, a little bourbon, top it up with some mini marshmallows. How do you like that? Marshmallow. And then torch those little eggs. And we did this in the '70s along with our big stuffed potato. Take the potato out. Beautiful sour cream, cheddar, bacon bits, cheddar cheese, stuff that potato back in, more cheddar cheese. Bryan. I love cheddar cheese, right? Out the door. Out the door.

Bryan Schaaf:

I would have thought by the year 2020, we would have figured out how to raise potatoes with cheddar cheese in them. I mean, can we get on that?

Tony Biggs:

Sour cream? I mean, come on. Right? How about people are doing cream spinach? We've always done cream spinach, right?

Bryan Schaaf:

Yeah.

Tony Biggs:

Now people are doing it a little bit different with kale, but I love the cream spinach. A little bit of garlic. How do you like that? Garlic, and a little bit of nutmeg cream Parmesan cheese, Swiss cheese. Make a little béchamel. Oh, this goes incredible-

Bryan Schaaf:

Oh yeah.

Tony Biggs:

... with steak, good steak with your favorite steak, right?

Bryan Schaaf:

All day long.

Tony Biggs:

Marinated mushrooms. Oh, you can use the white buttons. Saw Tamela with a garlic butter, a little bit of Sherry wine, red wine. Reduce those things down. When you got them reduced, they're beautifully cooked. You have an order. You put them in that little French onion soup bowl with a crock of Swiss cheese, a little bit of Parmesan cheese under the broiler. Are you kidding me? And how about French onion soup? That classic?

Bryan Schaaf:

Oh yeah.

Tony Biggs:

The other day we put brisket, shredded brisket, in the French onion soup and loaded it with Emmental cheese, a beautiful cheesy crouton, and it was just mouthwatering.

Bryan Schaaf:

You're super excited about this. Aren't you?

Tony Biggs:

I'm super excited today.

Bryan Schaaf:

You know, chef, we've seen you make all sorts of things over at the culinary center across the parking lot here in beautiful Wilster, Ohio.

Tony Biggs:

Beautiful.

Bryan Schaaf:

You actually just did a full on Asian lunch yesterday. That was so good. Although the soup my tongue is still burning a day later.

Tony Biggs:

It was for our Korean guests from Atlanta. They had driven all the way. Did you know they had driven all the way from Atlanta to be here in Wooster, Ohio? That's an all 12-hour trip. And the first thing they asked was Kimchi. Kimchi, right? Little did they know? Little did they know we put on a six-course Korean lunch for them? I mean, we had kalbi ribs. We had beautiful Franken ribs that were marinated in kalbi seasoning and it grilled to perfection. And then we had bulgogi with a Certified Angus Beef strip loin, and ribeye in that bulgogi dressing with a little bit of Sesame seed. And then we did a beautiful soup with brisket, stock, egg, bok choy. It was hot. I know. It was a little bit hot. And we did tteokbokki, which is a rice noodle dish. Again, very spicy, but we put a little bit of smoked chuck roll in there. Turn it up a notch the Certified Angus Beef way. Amazing.

Bryan Schaaf:

Amen. You can cook anything from around the world. The thing that I want to see you pull off, and I want to make sure I get an invitation to this lunch when you do.

Tony Biggs:

Okay.

Bryan Schaaf:

I want the Tony Biggs 1978 Grainery inn lunch.

Tony Biggs:

You got it.

Bryan Schaaf:

I want the steak [old plov 00:33:58] .

Tony Biggs:

You got it.

Bryan Schaaf:

Or steak Diane.

Tony Biggs:

I'm getting the menu.

Bryan Schaaf:

I want the full spread.

Tony Biggs:

I'm going to write my sister. She's going to send the menu. We're going to do the menu on here. We're going to do steak and quail. Okay? We're going to do it for you, just for you.

Bryan Schaaf:

I want flames table side.

Tony Biggs:

We're going to do flam Bay. And I'm going to sing for you, okay? I know. I'm going to sing for you.

Bryan Schaaf:

That's perfect.

Tony Biggs:

Oklahoma right? (singing). That's all I'm going to sing for now. Just a little taste, ladies and gentlemen.

Bryan Schaaf:

That's nice.

Tony Biggs:

Yeah.

Bryan Schaaf:

That's nice. Chef Tony Biggs, this has truly been a pleasure. I'm going to be bugging you with all sorts of questions about old time steakhouses now because even as we're talking about some like, "Man, a baked potato sounds really good right now."

Tony Biggs:

With sour cream.

Bryan Schaaf:

Yeah.

Tony Biggs:

Chives, bacon bits, cheddar cheese. I mean, come on. I mean, that is like just incredible. I do that at home. Baked potato is another conversation. So many places I go into sometimes they don't even know how to cook the baked potato. You have to overcook it. So it's like a mashed potato when you cut it open and that thing is just piping hot. The smoke is filling the air. That's when you add your butter.

Bryan Schaaf:

Yeah. You know how you cook a big potato. Even if you're not hungry, you put in the oven because a couple of days later, by the time it actually sounds pretty good, it might be done by then.

Tony Biggs:

Hey, do you know another side dish that I failed to mention was you take those baked potatoes, how we did, what we did from leftover from the night before, and we wedge cut them. We deep fry them, toss them in garlic butter, parsley, and in sprinkled Parmesan cheese on them.

Bryan Schaaf:

Parmesan starch and garlic.

Tony Biggs:

And then the other day we made a garlic toum, T-O-U-M. It's a garlic sauce from Lebanon. And you dip these wedge fries into that. It makes you want to slap something, somebody.

Bryan Schaaf:

Slap somebody's mama. I won't say mama. Don't slap mama.

Tony Biggs:

Okay. All right then.

Bryan Schaaf:

She'll swing back.

Tony Biggs:

Your mama won't come after me. I know her. She's got a hard right.

Bryan Schaaf:

Chef Tony Biggs, I appreciate you taking time out of your busy schedule away from the Culinary Center here in Wooster, Ohio to join us on the Meat Speak Podcast powered by the Certified Angus Beef Brand. If this is your first time tuning in, know that you can find us across all of your major podcasting platforms: Apple, Spotify, Google Play, or simply by typing in certifiedangusbeef.com/podcast, and you'll find it.

Tony Biggs:

Love you, Bryan.

Bryan Schaaf:

This transcript was exported on Feb 25, 2020 - view latest version [here](#).

Right back at you, brother.

Tony Biggs:

Love you, baby.

Bryan Schaaf:

I believe this is number 17 or 18 in the [crosstalk 00:36:35].

Tony Biggs:

Tell your friends to tune in. We're giving away a BMW. Are we giving a BMW?

Bryan Schaaf:

I think you are.

Tony Biggs:

Kidding.

Bryan Schaaf:

Ah, once it's out there, right? Sweepstakes, baby. Until next time, thanks for tuning to Meat Speak powered by the Certified Angus Beef Brand. We'll see you later.